JELL-O® PUDDING IDEABOOK

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WILD, WONDERFUL

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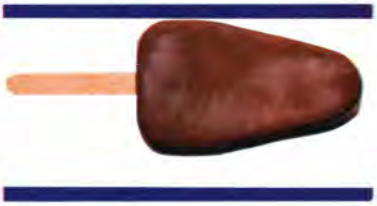

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8960 General Foods Corporation, Ptd. in U.S.A., 1st Edition 1968

WAYS WITH PUDDING...

Jell-O Pudding Mixes and Dream Whip Whipped Topping Mix are the takeoff points for young, modern desserts that have style and yet are easy to make. Gathered here are recipe ideas that suit the tempo of today's simple but elegant entertaining and allow you to transform the mixes into a classic trifle or crème brûlée, a deluxe filling for Napoleons or éclairs, an all-American pecan pie, a frozen salad dessert, or even brownies, fudge, or ginger men. And, because the mixes are so easy to use, every one can be in on the fun and ideas —from the new bride to mother of many, from teen-ager to the most experienced hostess.

HIGH STYLE DESSERTS

lemon soufflé

Who would guess that fluffy Lemon Soufflé could start from a package of pudding mix? More to come, too. Desserts with a foreign accent, like Crêpes and Crème Brûlée, and hometown favorites, such as Deluxe Cheese-cake and Lemon Snow Pudding. Among the special occasion desserts here: a lovely Pudding Bavarian and a Deluxe Trifle that looks and tastes as if it came straight from Martha Washington's hand-written cookbook.

lemon soufflé

(pictured on opposite page)

A most impressive fluffy soufflé — and you can make it in a snap.

- 1 package Jell-O Lemon Pudding and Pie Filling
- 1 envelope unflavored gelatin
- ⅔ cup sugar
- 1¾ cups water
- 2 tablespoons lemon juice
- 3 egg yolks
- 1 teaspoon grated lemon rind
- 1 tablespoon butter
- 3 egg whites
- ¼ cup sugar
- 1 envelope Dream Whip Whipped Topping Mix

Combine Jell-O Pudding Mix, gelatin, ⅔ cup sugar, ¼ cup of the water, and the lemon juice in saucepan. Blend in egg yolks; add remaining 1½ cups water. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat; add lemon rind and butter. Cover surface with wax paper and chill about 1½ hours.

Beat egg whites until foamy throughout. Add ¼ cup sugar, 2 tablespoons at a time, beating thoroughly after each addition. Continue beating until mixture forms stiff shiny peaks. Prepare Dream Whip as directed on package; blend into chilled pie filling. Then fold in egg white mixture. Pour into a 1-quart soufflé dish that has been extended with a 2-inch wax paper collar. Chill until set — 3 hours or longer. Before serving, remove paper collar and garnish with lemon slices, if desired. Makes 8 to 10 servings.

deluxe chocolate cheesecake

deluxe chocolate cheesecake

(pictured above)

Light the candles, usher in the guests — this deserves an extra flourish.

¾ cup fine graham cracker or zwieback crumbs
1 tablespoon granulated sugar
2 tablespoons butter, melted
1 package (4-serving size) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
¾ cup granulated sugar
1 cup milk
1 square Baker's Unsweetened Chocolate
3 packages (8 oz. each) cream cheese, softened
3 egg yolks
2 teaspoons vanilla
¼ teaspoon salt
3 egg whites
1 cup sour cream (optional)
¼ cup confectioners' sugar (optional)

Mix crumbs, 1 tablespoon granulated sugar, and the butter. Grease sides of 9-inch spring-form pan to 1 inch from top; coat with about 2 tablespoons crumb mixture. Press remaining crumb mixture firmly on bottom of pan.

Combine Jell-O Pudding Mix, ¾ cup granulated sugar, and the milk in a saucepan. Add chocolate. Cook and stir over medium heat until chocolate is melted and mixture comes to a *full* boil. Remove from heat, cover surface with wax paper, and set aside. In large bowl, beat cream cheese slowly with electric mixer or rotary beater until fluffy. Add egg yolks; beat well. Blend in vanilla, salt, and pudding. Beat egg whites until soft rounded peaks will form; fold into cheese mixture. Pour into pan.

Bake on lowest oven rack at 425° for 30 minutes, or until center is set when lightly touched and top is golden brown. (Cake becomes firmer when cool.) Blend sour cream and confectioners' sugar; spread on hot cheesecake. Bake at 425° another 2 minutes — topping should not brown. Cool or chill; remove from refrigerator at least 30 minutes before serving. (Store leftovers in refrigerator.) Makes 10 to 12 servings.

Café au Lait Cheesecake. Prepare Deluxe Chocolate Cheesecake as directed, using milk chocolate pudding and pie filling, substituting 1 tablespoon Instant Maxwell House Coffee for the unsweetened chocolate, and adding ⅛ teaspoon cinnamon.

Deluxe Vanilla Cheesecake. Prepare as for Deluxe Chocolate Cheesecake, using vanilla pudding and pie filling with only ½ cup granulated sugar and omitting unsweetened chocolate; use only 1 teaspoon vanilla and add 1 tablespoon lemon juice and ¼ teaspoon nutmeg.

queen bee cake (bienenstichkuchen)

Quick yeast dough and pudding filling modernize this classic German cake.

- 1 package active dry yeast
- ¼ cup warm (not hot) water
- ¾ cup milk
- ¼ cup butter
- ¼ cup sugar
- ½ teaspoon salt
- 2 egg yolks, slightly beaten
- 2 teaspoons grated lemon rind
- 3 cups sifted all-purpose flour
- ¾ cup sugar
- ½ cup butter
- 2 tablespoons milk
- ¼ teaspoon almond extract
- 1⅓ cups (about) Baker's Angel Flake Coconut
- 2 tablespoons slivered almonds
- ⅓ cup Log Cabin Syrup–Maple-Honey Flavor
- Fluffy Filling (page 28)

Sprinkle yeast over warm water; stir until dissolved. Scald ¾ cup milk; remove from heat. Add ¼ cup butter, ¼ cup sugar, and the salt; stir until butter is melted. Cool to lukewarm. Combine yeast, milk mixture, egg yolks, and lemon rind in a large bowl. Add flour, 1 cup at a time, beating thoroughly after each addition. Spread dough evenly in a 13 x 9-inch pan that has been greased, then lined on bottom with wax paper. Cover with towel; let rise in a warm, draft-free place until dough has doubled in bulk—about 1 hour.

Meanwhile, combine ¾ cup sugar, ½ cup butter, 2 tablespoons milk, the almond extract, coconut, and almonds. Heat and stir until butter and sugar are melted. Cool. Then spread over dough. Bake at 375° for 25 minutes, or until golden brown. Remove from oven, immediately spoon syrup over top, and let stand 5 minutes. Remove from pan, remove paper, and cool. Then split cake in half horizontally. Spread filling over bottom half; replace top half. Sprinkle with confectioners' sugar, if desired. Serve at once or chill until serving time. Cover and store leftovers in refrigerator. Makes 15 to 18 servings.

Note: Filled cake may be wrapped and stored in freezer. To serve, unwrap and thaw at room temperature.

almond cheese loaf

Almonds and macaroons add crunch to this cheesecake-type party dessert.

- 1 envelope unflavored gelatin
- ¼ cup water
- 2 envelopes Dream Whip Whipped Topping Mix
- 1 cup *cold* milk
- 1 teaspoon vanilla
- 1 cup confectioners' sugar
- ¾ teaspoon almond extract
- 2 packages (8 oz. each) cream cheese, softened
- ½ cup toasted chopped almonds
- ¼ cup macaroon crumbs
- 2 cups strawberries or peaches, sliced and sweetened

Combine gelatin and water in small saucepan; cook and stir over hot water until gelatin is dissolved. Combine both envelopes of Dream Whip and prepare with *cold* milk and vanilla as directed on package. Blend in confectioners' sugar and almond extract at medium speed of electric mixer. Add cheese, a small amount at a time, blending until smooth after each addition. Blend in gelatin mixture. Fold in almonds and macaroon crumbs. Pour into 8 x 4-inch loaf pan which has been lined with wax paper — chill at least 4 hours. Unmold on platter; remove wax paper. Spoon strawberries over top of loaf. Serve with vanilla wafers, if desired. Makes about 5⅓ cups or 16 to 20 servings.

Cheesecake Dessert Loaf. Prepare as for Almond Cheese Loaf, substituting 2 tablespoons lemon juice for the almond extract and omitting the almonds and macaroon crumbs. If desired, use 1 cup cranberry-orange relish or canned lingonberries instead of the strawberries.

southern banana pudding

Browned peaks of meringue crown layers of pudding, banana, and wafers.

- 1 package (4-serving size) Jell-O Vanilla or Banana Cream Pudding and Pie Filling
- 2 egg yolks, beaten
- 2½ cups milk
- 16 vanilla wafers
- 1 large ripe banana, sliced
- 2 egg whites
- Dash of salt
- ¼ cup sugar

Combine Jell-O Pudding Mix, egg yolks, and milk in saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Cover surface of pudding with wax paper and cool. Beat with rotary beater until smooth. Arrange layer of vanilla wafers in bottom of a 1½-quart baking dish. Cover with a layer of banana slices and pudding. Continue layering wafers, banana, and pudding, ending with the pudding on top.

Beat egg whites with salt until foamy throughout. Add sugar, 1 tablespoon at a time, beating after each addition until blended. Then beat until mixture will stand in peaks. Pile lightly on pudding. Bake at 425° for 5 to 10 minutes, or until lightly browned. Serve warm or chilled. Makes 8 servings.

pastel dessert

A refreshing dessert to serve molded, in sherbet glasses, or as a pie.

- 1 package (4-serving size) Jell-O Vanilla or Coconut Cream Pudding and Pie Filling
- 1 package (3 oz.) Jell-O Gelatin, any flavor
- 2½ cups water
- 1 envelope Dream Whip Whipped Topping Mix

Combine Jell-O Pudding Mix, Jell-O Gelatin, and water in a saucepan. Cook and stir over medium heat until mixture comes to a *full* boil and is thickened and clear. Chill until mixture begins to set.

Prepare Dream Whip as directed on package; thoroughly blend into the chilled pudding mixture. Spoon into sherbet glasses or a serving dish, individual molds or a 1-quart mold, or a cooled baked 9-inch pie shell. Chill until firm—at least 4 hours. Makes about 4 cups or 6 to 8 servings.

Strawberry Deluxe Dessert. Prepare Pastel Dessert as directed, using strawberry gelatin. Fold 1 package (10 oz.) Birds Eye Quick Thaw Strawberries, thawed but not drained, or 1 cup sliced sweetened fresh strawberries into the cooled pudding mixture. Makes 5 cups or 10 servings.

chocolate bavarian torte

Shades of a Viennese pastry shop! Layer upon layer of chocolate goodness.

- 1 package (4-serving size) Jell-O Milk Chocolate Pudding and Pie Filling
- 1½ cups milk
- 1 cup prepared Dream Whip Whipped Topping
- ½ cup Baker's Angel Flake Coconut
- ½ cup chopped pecans
- 2 baked 9-inch devil's food cake layers, cooled
- Torte Glaze (see below)

Place Jell-O Pudding Mix in a saucepan; add milk, stirring to blend. Cook and stir over medium heat until mixture comes to a *full* boil. Place wax paper directly on surface of hot pudding and chill. Then beat until smooth. Blend in prepared Dream Whip, coconut, and pecans. Split each cake layer in half horizontally. Spread pudding mixture between layers, placing top layer cut side down. Spread glaze over top. Chill at least 2 hours. Garnish with chocolate curls or additional coconut or pecans, if desired. Makes 12 servings.

Torte Glaze. Heat 2 tablespoons milk with 2 teaspoons butter until butter is melted; cool. Then add ½ teaspoon vanilla. Gradually blend in about 1¼ cups sifted confectioners' sugar until glaze is smooth. Makes about ½ cup.

deluxe trifle

A legendary dessert — still as delicious and impressive today as in the past.

- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- 2½ cups milk
- 8-inch sponge cake layer
- ½ cup orange juice*
- ¼ cup sherry wine*
- ⅓ cup red raspberry preserves
- 2 tablespoons hot water
- 1 envelope Dream Whip Whipped Topping Mix

* Or use ¾ cup orange juice and omit sherry.

Prepare Jell-O Pudding Mix as directed on package, increasing milk to 2½ cups. Cover surface of pudding with wax paper; set aside. Place cake on plate. Combine orange juice and wine; sprinkle on both sides of cake to soak. Thin preserves with hot water. Cut cake into 1½-inch cubes; place in a 1½-quart serving bowl. Drizzle thinned preserves over cake cubes. Pour prepared pudding mixture over cake. Cover with wax paper. Chill. Before serving, prepare Dream Whip as directed on package; spoon over pudding. Garnish with almonds and maraschino cherries, if desired. Makes 8 to 10 servings.

Chocolate Trifle Treat. Prepare Deluxe Trifle as directed, substituting chocolate or milk chocolate pudding and pie filling for the vanilla pudding and red currant jelly for the red raspberry preserves.

dessert crêpes

(pictured below)

They'll create a sensation, and only you will know how easy they are to make!

- 2 eggs
- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- ½ cup light cream
- Halved sweetened strawberries or fruit jam
- Confectioners' sugar
- Prepared Dream Whip Whipped Topping (optional)

Beat eggs with a rotary beater, electric mixer, or in an electric blender until very light and frothy. Add Jell-O Pudding Mix and cream, mixing well. Pour ¼ cup of the batter at a time into hot, well-buttered 10-inch skillet. When golden brown, turn to brown other side. Spoon strawberries or jam into center of each and roll up. Sprinkle with confectioners' sugar. Garnish with prepared Dream Whip and additional berries or jam, if desired. Makes 5 crêpes.

For 7 or 8 crêpes, use 3 eggs, 1 package (6-serving size) Jell-O Vanilla Pudding and Pie Filling, and ¾ cup light cream.

dessert crêpes

icebox cake

chocolate wafer log

An eye-catching dessert that is easy to make and always enjoyed.

- 1 envelope Dream Whip Whipped Topping Mix
- 2 tablespoons sugar
- ¾ cup *cold* milk
- ½ teaspoon vanilla
- 1 package (about 38) chocolate wafer cookies
- Shaved chocolate (optional)

Combine Dream Whip, sugar, milk, and vanilla in deep bowl with narrow bottom. Whip as directed on package. Spread about 1 tablespoon prepared topping between cookies, stacking in groups of 7 or 8. Place in a log effect on a serving plate and frost outside of wafers with remaining whipped topping. Garnish with shaved chocolate. Cover and refrigerate at least 6 hours. To serve, cut diagonally. Makes about 7 or 8 servings.

Chocolate Mint Wafer Log. Prepare Chocolate Wafer Log as directed, adding ¼ to ½ teaspoon peppermint extract and a few drops of red or green food coloring to the Dream Whip mixture before whipping.

icebox cake

(pictured above)

Ever hear of a cold tropical cake? It tastes like something close to paradise.

- 1 can (8¾ oz.) crushed pineapple
- 1 package (4-serving size) Jell-O Vanilla, Banana Cream, or Coconut Cream Pudding and Pie Filling
- 2 tablespoons sugar
- 2 egg yolks
- 1 envelope Dream Whip Whipped Topping Mix
- 1 dozen 3 x 1-inch cake strips

Drain pineapple, measuring syrup. Add water to syrup to make 1½ cups. Combine Jell-O Pudding Mix and sugar in saucepan; add syrup mixture. Blend in egg yolks. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat and add pineapple. Cover surface of pudding with wax paper; chill. Prepare Dream Whip as directed on package. Stir pudding; fold in whipped topping. Line an 8 x 4-inch loaf pan with wax paper. Layer cake and pudding in pan. Chill overnight. Unmold; garnish with additional prepared Dream Whip, if desired. Makes 8 servings.

devonshire cream

Wives of old England spent two days making this — you can serve it tonight!

1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
3 cups light cream
2 packages (3 oz. each) cream cheese, at room temperature
Sweetened fresh strawberries, raspberries, or peaches

Blend Jell-O Pudding Mix with light cream in a saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat; pour into a bowl. Blend in cream cheese with a fork until mixture has small lumps of cheese throughout. Cover surface of pudding with wax paper; chill. Traditionally this is served with a few berries in the bottom of each dish. Or if you prefer, top each serving of pudding with berries. Makes 4 cups or 8 servings.

coffee-scotch pot de crème

So rich and flavorful, a small serving of this dessert satisfies anyone.

1 package (4-serving size) Jell-O Butterscotch Pudding and Pie Filling
¼ cup sugar
1 tablespoon Instant Maxwell House Coffee
1½ cups milk
2 egg yolks, slightly beaten
1 envelope Dream Whip Whipped Topping Mix

Combine Jell-O Pudding Mix, sugar, instant coffee, and milk in saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Stir a small amount of hot mixture into the egg yolks, mixing well. Then quickly stir egg mixture into remaining hot mixture. Cook and stir until mixture comes to a *full* boil. Remove from heat. Cover surface of pudding with wax paper. Chill thoroughly — about 2 hours. Then beat until smooth.

Prepare Dream Whip as directed on package; blend 1 cup into the chilled pudding. Spoon into soufflé cups or individual serving dishes. Chill until set — about 2 hours, or freeze 4 hours or overnight. Top with remaining prepared Dream Whip. Makes about 2½ cups or 6 to 8 servings.

Milk Chocolate Pot de Crème. Prepare Coffee-Scotch Pot de Crème as directed, substituting milk chocolate pudding and pie filling for the butterscotch pudding, reducing sugar to 2 tablespoons, omitting the instant coffee, and adding 1 teaspoon cognac brandy and 1 teaspoon vanilla to pudding mixture before chilling. Garnish with chocolate-covered mint candies, if desired.

apple tapioca pudding

A creamy, lightly spiced apple dessert with a crunchy cereal topping.

1 can (20 oz.) pie-sliced apples
⅓ cup sugar
¼ teaspoon cinnamon
¼ teaspoon nutmeg
Dash of salt
1 package (4-serving size) Jell-O Vanilla Tapioca Pudding
1½ cups milk
1 egg
Crunchy Crisp Topping (see below)

In medium saucepan, combine undrained apples, sugar, cinnamon, nutmeg, and salt. Bring to a boil, stirring constantly. Reduce heat, cover, and cook 10 to 15 minutes or until apples are tender. Combine Jell-O Tapioca Pudding, milk, and egg. Remove apple mixture from heat; stir in tapioca mixture. Cook and stir over medium heat until mixture comes to a *full* boil. Cool 15 minutes, stirring twice. Pour into a large bowl or individual serving dishes. Serve warm or chilled. Sprinkle with the topping. Makes 3¾ cups or 7 or 8 servings.

Crunchy Crisp Topping. Combine ½ cup Post 40% Bran Flakes or Grape-Nuts Flakes, ⅓ cup Baker's Angel Flake Coconut, 2 tablespoons chopped nuts, 2 tablespoons brown sugar, and 1 tablespoon butter in skillet. Cook and stir over medium heat until golden brown. Cool.

pudding bavarian

(pictured on cover)

Get out your fanciest mold for this rich, traditionally elegant dessert.

- 2 packages (4-serving size) Jell-O Vanilla, Chocolate, or Milk Chocolate Pudding and Pie Filling
- ½ cup sugar
- 2 envelopes unflavored gelatin
- Dash of salt
- 2 eggs, slightly beaten
- 4 cups milk
- 2 teaspoons vanilla
- 2 envelopes Dream Whip Whipped Topping Mix

Combine Jell-O Pudding Mix, sugar, gelatin, and salt in saucepan. Blend eggs with milk; gradually add to pudding mixture, blending well. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat and add the vanilla. Place wax paper directly on surface of hot pudding; chill thoroughly — at least 2 hours.

Prepare Dream Whip as directed on package. Beat chilled pudding until creamy; blend in prepared whipped topping. Generously butter a 2-quart mold. Spoon in pudding mixture. Chill until firm — at least 4 hours. Garnish with additional prepared Dream Whip, if desired. Makes 2 quarts or 16 servings.

Note: This recipe may be halved to make 8 servings; chill in a 1-quart mold at least 2 hours.

crème brûlée

Rich custard with a broiled topping of brown sugar.

- 1 package (4-serving size) Jell-O Golden Egg Custard Mix
- 1 cup milk
- 1 cup heavy cream
- 1 teaspoon vanilla
- ¼ cup firmly packed brown sugar

Combine Jell-O Custard Mix, milk, and cream in saucepan. Bring quickly to a boil, stirring constantly. (Mixture will be thin.) Remove from heat. Stir in vanilla. Pour into custard cups or a shallow baking dish. Chill until set. Sprinkle with brown sugar. Broil 7 to 8 inches from heat until sugar begins to melt; then chill thoroughly. Makes 2 cups or 4 servings.

Note: If desired, the custard mixture may be frozen before topping with brown sugar. To serve, sprinkle brown sugar over frozen custard, broil as directed, and serve at once — the custard thaws during broiling.

baked alaska

No longer a last-minute, hope-it-works dessert — this will wait in freezer.

- 1 package (6-serving size) Jell-O Pudding and Pie Filling, any flavor
- ¼ cup sugar
- 3 cups milk
- 3 cups prepared Dream Whip Whipped Topping
- 6 egg whites
- ¼ teaspoon salt
- ¾ cup sugar

Combine Jell-O Pudding Mix, ¼ cup sugar, and the milk in a saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Place wax paper directly on surface of hot pudding; chill. Beat pudding until creamy; blend in prepared Dream Whip. Pour into a 1½-quart metal bowl or pan and freeze for 1 hour. Then beat with rotary beater or electric mixer until smooth, but not completely melted. Freeze until firm — about 4 hours or overnight.

Beat egg whites with salt until foamy throughout. Add ¾ cup sugar, 2 tablespoons at a time, beating thoroughly after each addition. Continue beating until meringue will form stiff, shiny peaks. Unmold frozen pudding and place on a wooden board which has been covered with brown paper or aluminum foil. Completely cover pudding with meringue. Bake at 500° for 2 to 5 minutes, or until meringue is lightly browned. Immediately slip dessert off board onto platter and serve, or store in freezer until ready to serve. Makes 10 to 12 servings.

floating island

Islands of browned meringue float on thick, rich, soft custard.

- 1 package (4-serving size) Jell-O Golden Egg Custard Mix
- 3 cups milk
- 2 egg yolks, slightly beaten
- 1 teaspoon vanilla
- 2 egg whites
- ¼ cup sugar

Combine Jell-O Custard Mix and 1 cup of the milk in saucepan. Blend in egg yolks. Add remaining milk. Bring mixture quickly to a boil, stirring constantly. Remove from heat. Stir in vanilla. Place wax paper directly over custard and allow to cool for about 30 minutes. Stir and pour into serving dish. Chill.

Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating thoroughly after each addition. Continue beating until mixture will form soft rounded peaks. Drop from tablespoon onto ungreased baking sheet, making 6 meringues. Broil until lightly browned. Stir chilled custard; top with browned meringues. Makes 6 servings.

caramel pudding

A brown sugar meringue accents caramel-flavored tapioca pudding.

- ¼ cup butter
- ¼ cup firmly packed brown sugar
- 1 package (4-serving size) Jell-O Vanilla Tapioca Pudding
- 2 cups milk
- 1 egg white
- 2 tablespoons brown sugar
- 2 tablespoons pecan halves, cut lengthwise

Melt butter in small saucepan. Add ¼ cup brown sugar and cook until sugar is dissolved. Set syrup aside. Combine Jell-O Tapioca Pudding and milk in saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat; add the caramel syrup. Pour into a 1-quart baking dish.

Beat egg white until foamy throughout. Gradually add 2 tablespoons brown sugar, beating thoroughly after each addition. Continue beating until mixture will stand in peaks. Drop by spoonfuls onto pudding; sprinkle nuts over meringue. Bake at 425° about 5 minutes, or until meringue is golden brown. Serve warm. Makes 5 servings.

parfaits that please

Colorful layers of good eating. Parfait glasses are not a necessity—use any stemmed or slender glass that will hold about 6 ounces. A 4-serving package of pudding mix makes 4 or 5 parfaits.

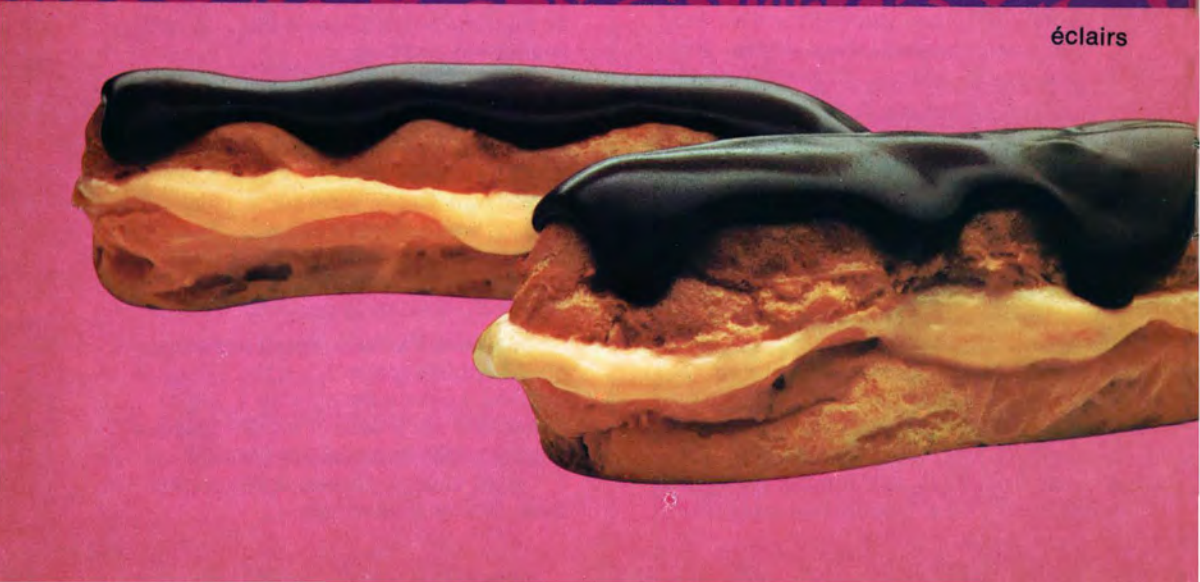
Jeweled Parfaits. Prepare Jell-O Butterscotch Pudding and Pie Filling as directed on package; chill. Then beat until creamy. Spoon half the pudding into parfait glasses, filling each about one-third full. Top with a thin layer of prepared Dream Whip Whipped Topping, a layer of tart red jelly, then another layer Dream Whip. Add remaining pudding.

Ribbon Parfaits. Prepare Jell-O Chocolate, Chocolate Fudge, or Milk Chocolate Pudding and Pie Filling as directed on package; chill. Then beat until creamy. Place 1 tablespoon pudding in each parfait glass; top with 2 tablespoons Baker's Angel Flake Coconut. Add 2 tablespoons pudding, then about 2 tablespoons prepared Dream Whip Whipped Topping or miniature marshmallows. Top with remaining pudding.

Banana Split Parfaits. Prepare Jell-O Banana Cream or Vanilla Pudding and Pie Filling as directed on package; chill. Then beat until creamy. Place 1 tablespoon pudding in each parfait glass; then add layers of about 2 tablespoons diced banana, 2 more tablespoons of pudding, and 2 tablespoons fudge sundae sauce. Top with remaining pudding.

Choco-Mint Parfaits. Prepare Peppermint Topping (page 27); chill 1 hour, if desired. Layer topping with 1 quart chocolate ice cream in parfait glasses. Garnish with crushed peppermint candy. Serve at once or freeze until serving time. Makes 8 servings.

POSH PASTRIES



éclairs

Can a bride in Warren, Ohio, prepare a Napoleon that looks as if it came from a Paris Patisserie? Yes—if she follows directions carefully and takes advantage of pudding and topping mixes for the fluffy filling. Or perhaps you would prefer serving Eclairs, Strawberry Puffs, French Horns, or Boston Cream Pie. And you could make your reputation as a hostess with Deluxe Torte, a simplified version of a dessert that helped make a New York City restaurant famous.

éclairs

(pictured on opposite page)

The favorite French pastry is easier now with this simple filling and glaze.

- 6 tablespoons butter
- ¾ cup water
- ¾ cup sifted all-purpose flour
- 3 eggs
- Eclair Filling (page 28)
- Chocolate Glaze (see below)

Bring butter and water to a boil. Reduce heat; add flour all at once, stirring rapidly. Cook and stir until mixture thickens and leaves sides of pan — about 2 minutes. Remove from heat. Beat in eggs one at a time; then beat until mixture looks satiny and breaks off when the spoon is raised. With pastry tube or spoon, form dough into ten 5 x 1-inch strips on ungreased baking sheets. Bake at 425° for 20 minutes, then at 350° for 30 minutes. Cool. To fill, cut a slit in the side of each shell or cut off a shallow top; remove moist dough. Spoon in filling and replace top. Glaze. Makes 10 éclairs.

Note: For crisper shells, cut off tops, remove any moist dough, place on baking sheets, and return to oven for 5 minutes.

Cream Puffs. Prepare as for Eclairs, dropping dough from tablespoon onto ungreased baking sheet. If desired, fill with Elegant Custard Filling (page 28) instead of Eclair Filling. Makes 10 puffs.

Chocolate Glaze. Melt 2 squares Baker's Unsweetened Chocolate with 2 tablespoons butter over low heat. Remove from heat. Blend in 1½ cups unsifted confectioners' sugar, 3 tablespoons milk, and a dash of salt. Spread while still warm on éclairs.

boston cream pie

A very proper Boston Cream Pie — accented with chocolate.

- 1 package (6-serving size) Jell-O Vanilla or Banana Cream Pudding and Pie Filling
- 2⅓ cups milk
- 1 square Baker's Unsweetened Chocolate
- 1 tablespoon butter
- ½ cup prepared Dream Whip Whipped Topping
- 1 baked 8-or 9-inch yellow cake layer, cooled

Combine Jell-O Pudding Mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat. Measure 1 cup pudding. Add chocolate and butter to measured pudding, stirring until melted. Cover both pudding surfaces with wax paper; chill. Beat plain pudding just until smooth; blend in prepared topping. Split cake layer in half horizontally to make 2 layers. Place 1 layer on serving plate; spread with plain pudding mixture. Top with the other cake layer. Beat chocolate-flavored pudding until smooth and creamy. Spread over top of cake. Chill at least 1 hour.

miracle strawberry tarts

Praise-winning tarts — delightful as baskets of fresh fruit.

- 1 package (10 oz.) Birds Eye Quick Thaw Strawberries*
- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- 2 tablespoons sugar
- 2 teaspoons lemon juice
- 1 tablespoon butter
- 6 baked tart shells, cooled
- 1 cup prepared Dream Whip Whipped Topping

*Or use 1 pint fresh strawberries, sliced and sweetened; let sweetened berries stand about 10 minutes to form syrup.

Drain strawberries, measuring syrup. Add cold water to syrup to make 1½ cups. Combine Jell-O Pie Filling Mix, sugar, lemon juice, and measured liquid; mix well. Add strawberries, reserving a few for garnish. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat; stir in butter. Cool 5 minutes; then pour into tart shells. Chill until set. Garnish with prepared Dream Whip and reserved strawberries.

napoleons

(pictured on cover)

Easy-to-make version of a delicate flaky French pastry.

- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- 1 cup milk
- Pastry for 9-inch pie shell
- ½ cup prepared Dream Whip Whipped Topping
- ¾ cup confectioners' sugar
- 1½ to 2 tablespoons water
- 1 to 1½ teaspoons water
- 1 square Baker's Unsweetened Chocolate, melted

Prepare Jell-O Pie Filling Mix as directed on package, reducing milk to 1 cup. Cover surface of filling with wax paper; chill. Meanwhile, roll pastry into a 12-inch square. Cut into 3 equal strips, 4 x 12 inches each. Place on a baking sheet and prick with a fork. Bake at 425° about 12 minutes, or until golden brown. Cool.

Whip chilled filling until light and smooth. Fold in prepared Dream Whip. Spread two of the cooled pastry strips with filling. Stack, filling sides up, one on top of another. Blend sugar and 1½ to 2 tablespoons water until smooth; carefully spread on remaining pastry layer so that glaze does not run over sides. Gradually blend 1 to 1½ teaspoons water into chocolate until thin enough to pour; then drizzle from a spoon into thin lines the length of the pastry about ½ inch apart. Draw a sharp knife across lines, alternating from side to side, to give a rippled effect. Place on top of stacked layers. Chill about 2 hours. Cut with a sharp knife and quick cutting strokes into six 2-inch pieces. Makes 6 servings.

strawberry puffs

A breath of spring that you can and will want to serve in every season.

- 1 envelope Dream Whip Whipped Topping Mix
- 1 package (10 oz.) Birds Eye Quick Thaw Strawberries, thawed
- 8 to 10 Cream Puff shells, cooled (page 13)

Prepare Dream Whip as directed on package; fold in strawberries. Split Cream Puff shells in half. Fill bottom half of each shell with strawberry mixture. Replace top of shell. Chill or freeze. Garnish with additional prepared Dream Whip and strawberries before serving, if desired. Makes 8 to 10 servings.

deluxe torte

(pictured on cover and below)

It melts in your mouth! But it couldn't be easier to make.

- 1 package (4-serving size) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
- ¼ cup sugar
- 1½ cups milk
- 1 egg yolk, slightly beaten
- 1 teaspoon vanilla
- 1 package pie crust mix for 2-crust pie
- ¼ cup sugar
- ¼ teaspoon cinnamon
- 1 envelope Dream Whip Whipped Topping Mix
- ½ cup toasted slivered blanched almonds or chopped pecans
- Sifted confectioners' sugar

Combine Jell-O Pudding Mix and ¼ cup sugar in a saucepan. Gradually stir in milk and egg yolk. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat. Add vanilla. Pour into a bowl. Cover surface of pudding with wax paper. Chill.

Prepare pie crust mix as directed on package, adding ¼ cup sugar and the cinnamon to the dry ingredients. Divide prepared pastry into 4 parts. Roll each part to fit the bottom of an inverted 8-inch round layer pan. Prick pastry very thoroughly using a fork. Bake pastry on inverted pans at 425° for 6 to 8 minutes or until golden brown. Cool about 5 minutes, or until firm. Loosen edges of pastry from pans with a knife; lift carefully and cool on racks.

Beat chilled pudding until smooth. Prepare Dream Whip as directed on package; blend into pudding. Spread a generous ¾ cup pudding between each pastry layer and the remainder over the top. Stud or sprinkle with almonds. Chill 3 hours or more. Just before serving, sprinkle with confectioners' sugar. Makes 12 servings.

deluxe torte

pudding tarts

mint patty tarts

After-dinner mints — pudding tarts with ripples of mint-flavored chocolate.

- 1 package (4-serving size) Jell-O Vanilla, Coconut Cream, or Banana Cream Pudding and Pie Filling
- ½ package (9 squares) Baker's German's Sweet Chocolate
- 1 tablespoon butter
- ¼ teaspoon mint extract
- 4 to 6 baked tart shells, cooled

Prepare Jell-O Pie Filling Mix as directed on package. Cool 5 minutes, stirring twice. Meanwhile, melt chocolate with butter over low heat, stirring constantly. Remove from heat and stir in mint extract. Alternately spoon pudding and chocolate into tart shells, reserving some of the chocolate to drizzle over tops of tarts. Chill about 2 hours.

Chocolate-Mint Parfaits. Prepare as for Mint Patty Tarts, layering pudding and chocolate in parfait or sherbet glasses instead of tart shells.

pudding tarts

(pictured on cover and above)

Party-fancy for important occasions— yet easy to make for a crowd.

- 1 package (4-serving size) Jell-O Vanilla, Coconut Cream, or Banana Cream Pudding and Pie Filling
- 4 to 6 baked 3½-or 4-inch tart shells, cooled
- Prepared Dream Whip Whipped Topping
- 6 whole strawberries*
- 2 drained canned pineapple slices, cut into wedges*

*Or use other favorite fresh, canned, or frozen fruit.

Prepare Jell-O Pie Filling Mix as directed on package; cover surface of filling with wax paper and cool thoroughly. Stir filling until creamy; then spoon ⅓ to ½ cup into each tart shell. Chill, if desired. Garnish with prepared Dream Whip, strawberries, and pineapple. Makes 4 to 6 tarts.

sticky buns

Irresistible — no one will be able to resist seconds, even thirds.

- 1 package (13¾ oz.) hot roll mix
- 1 package (4-serving size) Jell-O Butterscotch Pudding and Pie Filling
- ½ cup firmly packed dark brown sugar
- ¼ cup butter
- 1 cup chopped nuts*

*Or use 1 cup currants, rinsed in hot water and drained.

Prepare hot roll mix as directed on package. Let rise in warm place until doubled in size — about 30 minutes. Meanwhile, combine Jell-O Pudding Mix and brown sugar; cut in butter until mixture is crumbly. Set aside. Roll dough on lightly floured board into an 18x12-inch rectangle. Sprinkle with pudding mixture, then with nuts. Roll up from longest side; seal seam. Cut into 24 slices, about ¾ inch thick. Place cut side down in greased muffin pans; let rise 30 minutes. Bake at 375° for 15 minutes. Invert pans on racks and cool 5 minutes. Lift off from pans and serve buns warm. Makes 2 dozen buns.

pound cake

Rich, moist, tender cake—old-fashioned goodness from handy, modern mixes.

- 1 package (19 oz.) yellow cake mix
- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- 1 cup (½ pt.) sour cream or plain yogurt
- ⅓ cup salad oil
- 4 eggs
- ⅛ teaspoon mace

Combine all ingredients in large mixing bowl. Blend at low speed of electric mixer just to moisten, scraping sides of bowl; then beat 3 minutes at medium speed. Pour batter into a 10-inch tube pan that has been lined on bottom with paper. Bake at 350° for 55 minutes or until cake tester inserted into center comes out clean. Cool in pan on wire rack for 15 minutes. Loosen from sides and remove from pan. Cool thoroughly on rack. Serve plain, sprinkled with confectioners' sugar, or glazed.

Note: This cake may also be baked in two 8x4-inch loaf pans lined on bottoms with paper for about 60 minutes.

Lemon Pound Cake. Prepare Pound Cake as directed, using lemon pudding and pie filling instead of vanilla pudding and omitting the mace. If desired, punch holes in warm cake with cake tester just after removing from pan; then pour a thin lemon glaze over top — cake should absorb glaze.

creamy pineapple squares

Creamy smooth and delicious — perfect with coffee, afternoon or evening.

- ¾ cup fine graham cracker crumbs
- 2 tablespoons sugar
- ⅓ cup chopped toasted walnuts
- 2 tablespoons butter, melted
- 1 package (4-serving size) Jell-O Vanilla or Coconut Cream Pudding and Pie Filling
- 1 cup canned pineapple juice
- 1 cup milk
- ¼ cup sugar
- 1 package (8 oz.) cream cheese, cut in cubes

Combine graham cracker crumbs, 2 tablespoons sugar, the nuts, and butter. Press ⅔ of mixture into an 8-inch square pan. Combine Jell-O Pudding Mix, pineapple juice, milk, ¼ cup sugar, and cream cheese. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat and beat with rotary beater until smooth. Pour into the pan; sprinkle with remaining crumb mixture. Chill. Cut in squares and serve on dessert dishes. Makes 9 servings.

Pineapple Coconut Squares. Prepare Creamy Pineapple Squares as directed, omitting nuts in crumb mixture and stirring ½ cup Baker's Angel Flake Coconut into the pudding mixture before pouring into pan.

PIES WITH PIZAZZ

sunday pie

Mouth-watering pies that help the cook keep her cool, even when guests are expected, are gathered here. These are pies with noble heritage, now made a modern time- and work-saving way. If we may drop some names, here are just a few of the pies you now can make easier — Pecan Pie, Apple Pandowdy, Miracle Cherry Pie, Pumpkin Pie, and Irish Coffee Pie. To save more time and work, take advantage of frozen pie shells and ready-to-use crumb crusts.

sunday pie

(pictured on opposite page)

Nothing's better than luscious, lemon-y pie on Sunday — or any other day.

- 1 package Jell-O Lemon Pudding and Pie Filling
- 1 envelope unflavored gelatin
- 1 cup sugar
- 2¼ cups water
- 2 tablespoons lemon juice
- 3 egg yolks
- 1 teaspoon grated lemon rind
- 1 tablespoon butter
- 3 egg whites
- 1 envelope Dream Whip Whipped Topping Mix
- 1 baked 10-inch or highly fluted 9-inch pie shell, cooled*

*Or use 2 baked 8-inch pie shells, cooled.

Combine Jell-O Pie Filling Mix, gelatin, sugar, ¼ cup water, and the lemon juice in saucepan. Blend in egg yolks; add 2 cups water. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat; add lemon rind and butter. Beat egg whites until soft peaks will form; gradually blend in hot pie filling. Chill about 1½ hours.

Prepare Dream Whip as directed on package and blend 1 cup into chilled pie filling. Pour into pie shell. Chill 4 hours or longer. Garnish with remaining prepared Dream Whip.

pecan pie

pecan pie

(pictured on cover and above)

Sweet and nutty — this traditional pie can now be made an easy, no-fail way.

- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- 1 cup corn syrup
- ¾ cup evaporated milk
- 1 egg, slightly beaten
- 1 cup chopped pecans
- 1 unbaked 8-inch pie shell
- Prepared Dream Whip Whipped Topping (optional)

Blend Jell-O Pie Filling Mix with corn syrup. Gradually stir in evaporated milk and egg. Then add pecans. Pour into pie shell. Bake at 375° until top is firm and *just* begins to crack — about 40 minutes. Cool 4 hours or longer. Garnish with Dream Whip and pecan halves, if desired.

Chocolate Pecan Pie. Prepare Pecan Pie as directed, substituting milk chocolate pudding and pie filling for the vanilla pudding, decreasing corn syrup to ¾ cup, and adding ⅛ teaspoon cinnamon.

chocolate party pie

Don't wait for a special occasion — it makes any meal a party.

- 1 package (4-serving size) Jell-O Chocolate Pudding and Pie Filling
- 2 tablespoons brown sugar
- ½ square Baker's Unsweetened Chocolate
- 2 cups milk
- 1 egg
- 2 tablespoons butter
- 1 baked 8- or 9-inch pie shell, cooled
- 1 envelope Dream Whip Whipped Topping Mix

Combine Jell-O Pie Filling Mix, brown sugar, chocolate, milk, and egg; blend well. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat. Stir in butter. Cool 5 minutes, stirring twice. Pour into pie shell. Chill at least 4 hours. Prepare Dream Whip as directed on package and spread over pie before serving. Garnish with shaved or grated chocolate or chocolate curls, if desired.

delight pie

Doubly delicious two-story pie — whipped topping makes top layer fluffy.

1 package (4-serving size) Jell-O Pudding and Pie Filling, any flavor
1 baked 8- or 9-inch pie shell, cooled
1 envelope Dream Whip Whipped Topping Mix
2 tablespoons sugar (optional)

Prepare Jell-O Pie Filling Mix as directed on package. (When using banana cream flavor, prepare the filling with only 1¾ cups milk.) Cool 5 minutes, stirring twice. Measure 1 cup filling, cover with wax paper, and chill. Pour remaining filling into pie shell; chill. Then prepare Dream Whip as directed on package, adding sugar before whipping. Beat measured filling until smooth; blend in 1⅓ cups prepared Dream Whip. Spread over filling in pie shell. Chill 3 hours. Garnish with remaining prepared Dream Whip.

lemon cheese chiffon pie

High, light, and handsome — cheese makes it rich, egg whites make it fluffy.

1 package Jell-O Lemon Pudding and Pie Filling
½ cup sugar
1¼ cups water
2 egg yolks
1 cup light cream
2 egg whites
4 tablespoons sugar
1 package (8 oz.) cream cheese, softened
1 teaspoon vanilla
1 baked 9-inch pie shell, cooled

Combine Jell-O Pie Filling Mix, ½ cup sugar, and ¼ cup of the water in saucepan. Add egg yolks and blend well. Add remaining 1 cup water and the cream. Cook and stir over medium heat until mixtures comes to a *full* boil and is thickened. Cool 5 minutes, stirring twice. Beat egg whites until foamy. Add 4 tablespoons sugar, 2 tablespoons at a time, beating thoroughly after each addition; beat until mixture will stand in peaks. Gradually blend pie filling into cheese. Stir in vanilla. Fold into egg white mixture. Pour into pie shell. Chill.

lemon party meringue pie

Deluxe version of an American standard with richer filling, higher meringue.

1 package Jell-O Lemon Pudding and Pie Filling
⅔ cup sugar
2¼ cups water
3 egg yolks
2 tablespoons lemon juice
2 tablespoons butter
1 baked 9-inch pie shell, cooled
3 egg whites
6 tablespoons sugar

Combine Jell-O Pie Filling Mix, ⅔ cup sugar, and ¼ cup water in saucepan. Blend in egg yolks. Then add remaining 2 cups water. Cook and stir over medium heat until mixture comes to a *full* boil and is thickened — about 5 minutes. Cool 5 minutes, stirring twice. Blend in lemon juice and butter. Pour into pie shell.

Beat egg whites until foamy throughout. Add 6 tablespoons sugar, 2 tablespoons at a time, beating thoroughly after each addition; then beat until stiff shiny peaks will form. Spread over pie filling. Bake at 425° for 5 to 10 minutes, or until browned. Cool at least 4 hours.

cherry cheese pie

It couldn't be easier — yet its marvelous taste and appearance are unbeatable.

1 envelope Dream Whip Whipped Topping Mix
1 package (8 oz.) cream cheese, softened
½ cup sugar
1 unbaked 9-inch crumb crust
1 cup canned cherry pie filling

Prepare Dream Whip as directed on package. Beat cream cheese with sugar until creamy. Blend in the prepared Dream Whip. Pour into crust. Top with cherry pie filling. Chill at least 3 hours.

strawberry glazed pie

A sparkling strawberry glaze accents the creamy smooth pie filling.

- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- 2 cups milk
- 1 baked 10-inch pie shell, cooled*
- 1 package (3 oz.) Jell-O Strawberry Gelatin
- 1 cup boiling water
- ¾ cup cold water
- 2 cups sweetened sliced fresh strawberries*

*Or use a baked highly fluted 9-inch pie shell and only 1 cup strawberries.

Prepare Jell-O Pie Filling Mix with milk as directed on package; cool 5 minutes, stirring twice. Pour into pie shell. Chill thoroughly. Dissolve gelatin in boiling water; stir in cold water. Add strawberries; chill until slightly thickened. Spoon over pie filling. Chill until firm.

apple pandowdy

A streamlined version of a traditional, old-fashioned favorite.

- 3 cups thinly sliced peeled apples (about 3 medium apples)
- ½ cup water
- 2 tablespoons sugar
- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- 1 cup water
- ½ cup raisins
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 tablespoon butter
- Pastry for two-crust 9-inch pie
- Light cream

Combine apple slices, ½ cup water, and the sugar in a saucepan. Bring to a boil; reduce heat, cover, and simmer until apple slices are soft — 3 to 5 minutes. Then stir in Jell-O Pie Filling Mix, 1 cup water, the raisins, and spices. Bring to a *full* boil, stirring constantly. Remove from heat; stir in butter. Cool 5 minutes.

Meanwhile, roll pastry. Line an 8-inch shallow baking pan or 9-inch pie pan with half of pastry. Pour in filling mixture. Top with remaining pastry; seal. Bake at 425° about 45 minutes, until lightly browned. Cool slightly. Break crust into filling; spoon into serving dishes. Serve warm with cream. Makes 6 to 8 servings.

Apple Betty. Prepare filling for Apple Pandowdy; cool 5 minutes. Sprinkle 3 slices buttered toasted white bread with 3 tablespoons sugar; broil until nicely browned — about 3 minutes. Cool; then cut into ½-inch cubes. Stir 1 cup cubes into filling; pour into 1-quart serving dish. Crush remaining cubes and sprinkle over top. Serve warm with cream.

fluffy key lime pie

A delicious tribute made with luscious limes grown on the Florida Keys.

- 1 package Jell-O Lemon Pudding and Pie Filling
- 1 cup sugar
- 1½ cups water
- 2 egg yolks
- 3 tablespoons lime juice
- ¾ teaspoon grated lime rind
- 2 egg whites
- ¼ cup sugar
- Green food coloring
- 1 baked 9-inch crumb crust or pie shell, cooled
- Prepared Dream Whip Whipped Topping (optional)

Combine Jell-O Pie Filling Mix, 1 cup sugar, and ¼ cup of the water in saucepan. Blend in egg yolks. Add remaining 1¼ cups water. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat; stir in lime juice and rind.

Beat egg whites until foamy throughout. Add ¼ cup sugar, 2 tablespoons at a time, beating thoroughly after each addition. Continue beating until mixture will form stiff shiny peaks. Blend in pie filling mixture. Add enough food coloring

to tint light green. Pour into crumb crust. Chill. Garnish with prepared Dream Whip.

rum nut pie

(pictured below)

Not-so-humble pie — perfect for holidays and other special occasions.

- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- 1 envelope unflavored gelatin
- Dash of salt
- 2 cups milk
- 1 egg yolk
- 1 egg white
- 2 tablespoons sugar
- 1 envelope Dream Whip Whipped Topping Mix
- ¼ cup chopped pecans
- 2 teaspoons rum extract
- 1 baked 9-inch pie shell, cooled

Combine Jell-O Pie Filling Mix, gelatin, and salt in saucepan. Blend in ¼ cup milk and the egg yolk. Add remaining 1¾ cups milk. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat. Beat egg white until foamy throughout. Gradually beat in sugar; then beat until mixture will form soft rounded peaks. Gradually fold in hot filling. Cool, stirring occasionally. Prepare Dream Whip as directed on package; fold 1 cup into filling with nuts and extract. Pour into pie shell. Chill 4 hours or longer. Garnish with remaining prepared Dream Whip and chopped candied fruits, if desired.

pumpkin pie

It's a bet — your grandmother's recipe can't top this quick, easy version.

- 1 package (4-serving size) Jell-O Golden Egg Custard Mix
- 1½ cups canned pumpkin
- ¼ cup firmly packed brown sugar
- 1⅔ cups (14½-oz. can) evaporated milk
- 1 egg *yolk* (optional)
- 1¼ teaspoons pumpkin pie spice
- 1 baked 9-inch pie shell, cooled
- Prepared Dream Whip Whipped Topping (optional)

Combine Jell-O Custard Mix, pumpkin, sugar, milk, egg yolk, and spice. Bring quickly to a boil, stirring constantly. Pour into pie shell. Cool or chill until set. Garnish with prepared Dream Whip.

rum nut pie

miracle cherry pie

miracle cherry pie

(pictured above)

If he had tasted this, Washington would never have chopped down that tree.

- 1 package (6-serving size) Jell-O Vanilla Pudding and Pie Filling
- ¼ cup sugar
- ¼ teaspoon salt
- 1 cup water
- 1 tablespoon lemon juice
- 1 can (16 oz.) pitted red sour cherries
- 1 tablespoon butter
- Few drops of red food coloring (optional)
- 1 baked 9-inch pie shell, cooled
- Prepared Dream Whip Whipped Topping (optional)

Combine Jell-O Pie Filling Mix, sugar, salt, water, and lemon juice in a saucepan. Blend into a smooth paste. Add cherries and cherry liquid. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat. Stir in butter and food coloring. Cool 5 minutes; then pour into pie shell. Let stand at room temperature until set — at least 4 hours. For firmer pie, chill. Garnish with prepared Dream Whip.

For an 8-inch pie: Use a 4-serving size package of Jell-O Vanilla Pudding and Pie Filling and decrease water to ½ cup and lemon juice to 2 teaspoons; then pour into a cooled baked 8-inch pie shell.

orange coconut pie

Ambrosia! Grated orange rind adds zest to crust, filling, and topping.

- 1 cup vanilla wafer crumbs
- 3 tablespoons sugar
- 1 teaspoon grated orange rind
- ¼ cup softened butter or margarine
- 1 package (4-serving size) Jell-O Coconut Cream Pudding and Pie Filling
- 2 cups milk
- ½ teaspoon grated orange rind
- Orange Topping (page 27)

Combine crumbs, sugar, and 1 teaspoon orange rind. Add butter and mix well. Press firmly over bottom and sides of an 8-inch pie pan. Bake at 375° for 8 minutes. Cool thoroughly. Prepare Jell-O

Pie Filling Mix with milk as directed on package; remove from heat and stir in ½ teaspoon orange rind. Cool 5 minutes, stirring twice. Pour into cooled crust. Chill 4 hours or longer. Before serving, spread Orange Topping over filling.

party peppermint pie

A happy choice for any occasion — with just a bit of sophistication.

- 1 envelope Dream Whip Whipped Topping Mix
- 1 envelope unflavored gelatin
- ¼ cup cold water
- 2 egg yolks
- 1¼ cups milk
- ½ cup finely crushed peppermint stick candy
- Few drops of red food coloring
- 2 egg whites
- ⅛ teaspoon salt
- 4 tablespoons sugar
- Chocolate Coconut Crust (see at right)

Prepare Dream Whip according to package directions; chill. Soften gelatin in cold water in a mixing bowl. Place egg yolks in saucepan. Gradually blend in milk. Cook and stir over low heat until mixture coats a metal spoon — do not boil. Remove from heat. Pour over gelatin mixture and stir until gelatin is dissolved. Add candy and stir until candy is dissolved. Chill until slightly thickened. Then blend in 1 cup of the prepared Dream Whip. Gradually blend in food coloring until mixture is shade desired.

Beat egg whites with salt until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until blended; then beat until soft rounded peaks will form. Fold in gelatin mixture. Pour into crust. Chill. Garnish with remaining prepared Dream Whip and additional crushed peppermint stick candy or shaved chocolate, if desired. For ease in serving, let the pie stand at room temperature 5 to 10 minutes before cutting.

Chocolate Coconut Crust. Melt 2 squares Baker's Unsweetened Chocolate with 2 tablespoons butter over hot water, stirring until blended. Combine ⅔ cup sifted confectioners' sugar and 2 tablespoons hot milk or water; blend into chocolate mixture. Stir in 2 cups Baker's Angel Flake Coconut. Press over bottom and sides of a greased 9-inch pie pan. Chill until firm before filling.

irish coffee pie

A delicately flavored pie inspired by the famed coffeehouse specialty.

- 1 envelope unflavored gelatin
- ⅔ cup sugar
- ¼ teaspoon salt
- ¾ cup milk
- 1 egg yolk, slightly beaten
- 1 egg white
- 1 envelope Dream Whip Whipped Topping Mix
- 1 tablespoon Instant Maxwell House Coffee
- 2 tablespoons Irish whisky
- 1 baked 9-inch pie shell, cooled

Thoroughly mix gelatin, sugar, and salt in a saucepan. Add milk; blend well. Cook over low heat until gelatin and sugar are dissolved, stirring constantly. Stir a small amount of hot mixture into the egg yolk, mixing well; then add egg yolk to hot mixture. Continue cooking and stirring over low heat 1 minute. Chill until slightly thickened.

Beat egg white until stiff, shiny peaks will form. Prepare Dream Whip as directed on package, adding instant coffee before whipping.

Place the pan of gelatin in a bowl of ice and water, add whisky, and beat with rotary beater or electric mixer until light and foamy. Remove from ice bath; then rapidly fold in beaten egg white and 1½ cups of the prepared Dream Whip. Pour into pie shell. Chill until set. Garnish with remaining prepared Dream Whip; sprinkle with Baker's Angel Flake Coconut, if desired.

FILLINGS AND TOPPINGS

flavored whipped toppings

Who says a whipped topping must always be white? No one, now! Not since they've seen and tasted the results with Flavored Whipped Toppings. An endless variety of toppings is possible—just add a favorite flavoring and a bit of coloring as you prepare Dream Whip Whipped Topping Mix. Here's a dependable plan for dessert success: plain cakes, cookies, and ice cream glamorized with these fillings, frostings, and toppings.

flavored whipped toppings

(pictured on opposite page)

Tasty and colorful — try these; then "dream up" some new ones.

1 envelope Dream Whip Whipped Topping Mix
½ cup *cold* milk
½ teaspoon vanilla
Flavoring (see below)

Prepare Dream Whip with milk and vanilla as directed on package, adding the flavoring before or after whipping as directed below. Makes about 2 cups.

Peppermint Topping. After whipping, fold in 2 to 4 tablespoons crushed peppermint candy and a few drops red food coloring.

Mint Jelly Topping. Before whipping, add 2 to 4 tablespoons mint jelly. If desired, add green food coloring to make topping more colorful.

Mocha Topping. Before whipping, add 1 teaspoon Instant Maxwell House Coffee and 2 teaspoons cocoa. (For Coffee Topping, omit cocoa. For Cocoa Topping, omit coffee; use 1 tablespoon cocoa.)

Orange Topping. Before whipping, add 1 tablespoon grated orange rind. If desired, tint with red and yellow food coloring until orange colored.

Zebra Topping. After whipping, swirl 2 tablespoons chocolate syrup through topping — do not blend.

Rum Topping. Before whipping, add ¼ teaspoon rum extract.

Peanut Butter Topping. Before whipping, add 1 tablespoon creamy peanut butter.

Spicy Topping. Before whipping, add about ½ teaspoon nutmeg or cinnamon.

elegant custard filling

Definitely a favorite — they'll think you made it from scratch.

- 1 package (4-serving size) Jell-O Golden Egg Custard Mix
- 1⅓ cups milk
- 1 cup prepared Dream Whip Whipped Topping

Prepare Jell-O Custard Mix as directed on package for pudding, using the 1⅓ cups milk. Chill until thickened. Stir until smooth and blend in prepared Dream Whip. Chill until mixture will mound; then spoon into cream puffs or éclairs or spread between cake layers. Makes about 2 cups filling.

lemon filling and topping

Now you can turn store-bought cakes into deluxe desserts.

- 1 package Jell-O Lemon Pudding and Pie Filling
- ½ cup sugar
- 2 cups water
- 1 egg or 2 egg yolks
- 1 envelope Dream Whip Whipped Topping Mix

Combine Jell-O Pudding Mix, sugar, and ¼ cup water in saucepan. Blend in the egg. Add remaining 1¾ cups water. Cook and stir over medium heat until mixture comes to a *full* boil and is thickened — about 5 minutes. Pour into bowl, place wax paper directly on surface of hot pudding, and chill. Then beat with rotary beater until smooth and creamy. Spread half of filling between 8- or 9-inch cake layers. Prepare Dream Whip as directed on package; fold in remaining filling. Spread over top and sides of cake. Chill 1 hour before serving. Makes about 1¼ cups filling and about 3 cups topping.

Lemon Filling. Prepare Lemon Filling and Topping, omitting the Dream Whip. If desired, cool filling to room temperature, stirring occasionally, instead of chilling; beat with rotary beater until smooth and creamy before using. Makes 2½ cups filling.

Coconut Lemon Filling. Prepare Lemon Filling and Topping, omitting Dream Whip and adding ⅔ cup Baker's Angel Flake Coconut after chilled or cooled filling has been beaten. Makes about 3 cups filling.

fluffy filling

Always fluffy smooth — a foolproof all-purpose dessert filling.

- 1 package (4-serving size) Jell-O Pudding and Pie Filling, any flavor except lemon
- 1½ cups milk
- 1 cup prepared Dream Whip Whipped Topping

Combine Jell-O Pudding Mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Pour into bowl. Cover surface of pudding with wax paper. Chill. Remove paper; beat with rotary beater until smooth and creamy. Then fold in prepared Dream Whip. Spread between cake layers or cookies, or use in other favorite desserts. Makes 2 cups filling.

Eclair Filling. Prepare Fluffy Filling as directed, reducing prepared Dream Whip to ½ cup.

Orange Coconut Fluffy Filling. Prepare Fluffy Filling as directed, using coconut cream pudding and pie filling and folding in 1 tablespoon grated orange rind with the Dream Whip.

creamy cake filling

Versatile and easy — use a pudding flavor that's compatible with your cake.

- 1 package (4-serving size) Jell-O Pudding and Pie Filling, any flavor except lemon
- 1¾ cups milk

Prepare Jell-O Pudding Mix as directed on package, reducing milk to 1¾ cups. Cool about 5 minutes, stirring twice. Pour into a bowl, place wax paper directly on surface, and chill. Then spread between cake layers. Makes about 2 cups filling.

Almond Filling. Prepare Creamy Cake Filling as directed, adding ½ teaspoon almond extract before cooling.

Sherry Filling. Prepare Creamy Cake Filling as directed, reducing milk to 1½ cups. Cool to room temperature, stirring occasionally; then add ¼ cup sherry wine. Chill.

Pineapple Filling. Prepare and chill Creamy Cake Filling as directed; then whip until smooth and fold in ½ cup drained canned crushed pineapple.

Rum Filling. Prepare Creamy Cake Filling as directed, blending in ½ to 1 teaspoon rum extract after cooking.

satin sauce

A sparkling clear sauce — with the full flavor and beauty of the fruit.

- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- ¼ teaspoon salt
- 1¼ cups water
- 1 package (10 oz.) Birds Eye Quick Thaw Red Raspberries, Strawberries, or Blueberries
- 2 teaspoons lemon juice
- 1 tablespoon butter

Blend Jell-O Pudding Mix and salt with water in saucepan. Add frozen berries — separate berries with a fork during cooking. Cook and stir over medium heat until mixture comes to a *full* boil and is thickened. Remove from heat. Stir in lemon juice and butter. Serve hot or cooled on cake squares, fruit, or ice cream. Makes about 2½ cups sauce.

Note: Sauce may be chilled thoroughly; then just before serving, stir and add 2 to 4 tablespoons hot water. Sauce may be stored in refrigerator 1 or 2 days and reheated over hot water for serving; stir in 2 tablespoons hot water for a thinner sauce, if desired.

Peach Satin Sauce. Prepare Satin Sauce as directed, substituting 1 package (10 oz.) Birds Eye Quick Thaw Peaches, cut into 1-inch pieces, for the frozen berries; add a few drops of almond extract with the butter, if desired.

filled cookies

Children love these thicker-than-store-bought sandwich cookies.

- Fluffy Filling (page 28)
- 3 dozen 2½-inch cookies*
- Melted chocolate, confectioners' sugar glaze, or other garnish (optional)

*Use graham crackers, gingersnaps, butter thins, or any plain cookies.

Spread filling on half of the cookies, allowing about 2 tablespoons per cookie. Top with remaining cookies. Freeze at least 3 hours or overnight. Thaw about 15 minutes before serving. Garnish as desired. Makes 18 filled cookies.

Note: It is not recommended that the cookies be stored in freezer longer than overnight — they tend to become soggy.

golden dessert sauce

A rich, sweet sauce — the fruit juice used determines its consistency.

- ¼ cup sugar
- ½ cup canned fruit juice or nectar*
- 2 tablespoons lemon juice
- 1 teaspoon butter
- 1 egg or 2 egg yolks, slightly beaten
- 1 cup prepared Dream Whip Whipped Topping

*For a thick sauce use bland fruit juice or canned fruit nectar, such as peach, pear, or apricot. For thinner sauce use tart juice, such as pineapple or orange.

Combine sugar, fruit juice, lemon juice, and butter in saucepan. Heat until sugar dissolves, stirring occasionally. Stir a small amount of the hot mixture into the egg, mixing well; then add egg to remaining hot mixture. Continue cooking until thickened — about 1 minute. Remove from heat and beat well. Chill thoroughly. Just before using, fold in prepared whipped topping. Serve over fresh fruit, cake, or steamed pudding. Makes about 2 cups sauce.

Note: Leftover sauce may be stored in a covered container in the refrigerator for 1 or 2 days. Stir before serving.

christmas tree tarts

christmas tree tarts

(pictured above)

Trim these trees of flavored whipped topping for a Christmas-in-July party.

1 pint fresh strawberries
Mint Jelly Topping (page 27)
7 drops green food coloring
4 baked 3-inch tart shells, cooled
Confectioners' sugar

Wash and hull strawberries; halve or quarter larger berries. Prepare topping, adding the 7 drops green food coloring before whipping. Fill tart shells with about half of the berries, mounding slightly; sprinkle with sugar. Spoon topping over berries, piling high in center to form inverted cone shape. Chill 15 minutes. Set remaining berries in topping to resemble ornaments on tree. Chill 1 hour. Just before serving, sprinkle with a blizzard of confectioners' sugar. Makes 4 tarts.

chocolate sauce

Some like it hot, some like it cold — just be sure you have it often!

1 package (4-serving size) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
½ cup sugar
1 cup water
½ square Baker's Unsweetened Chocolate
2 tablespoons butter

Combine Jell-O Pudding Mix, sugar, water, and chocolate in a saucepan. Place over low heat and cook and stir until mixture comes to a *full* boil. Remove from heat; add butter. Serve warm or cold on cake or ice cream. (If cold sauce is too thick, thin with a little water.) Makes about 1 cup sauce.

Butterscotch Sauce. Prepare Chocolate Sauce, substituting butterscotch pudding and pie filling for the chocolate pudding and omitting unsweetened chocolate.

fluffy hard sauce

Traditional with steamed puddings, but try it with fruit turnovers and pies.

- 1 envelope Dream Whip Whipped Topping Mix
- ½ cup *cold* milk
- 1 teaspoon vanilla
- ½ teaspoon rum extract
- 3 cups sifted confectioners' sugar
- 2 tablespoons butter, melted and cooled

Combine all ingredients in a deep narrow-bottom bowl. Blend; then whip at high speed of electric mixer or vigorously with rotary beater about 3 minutes, or until mixture is thick and well blended. Chill. Serve on mincemeat pie, plum pudding, or apple turnovers. Makes about 2 cups sauce.

fluffy frosting

A rich butter frosting that's fluffier than others made so easily.

- 1 envelope Dream Whip Whipped Topping Mix
- ⅓ cup *cold* milk
- 1 teaspoon vanilla
- 1 pound unsifted confectioners' sugar
- 2 tablespoons milk
- 3 tablespoons butter, softened

Combine Dream Whip, ⅓ cup milk, and the vanilla in a large bowl. Add about half of the confectioners' sugar; blend well. Beat at high speed of electric mixer for about 2 minutes, or until mixture thickens. Then alternately add remaining confectioners' sugar and 2 tablespoons milk, beating at medium speed after each addition. Add butter, 1 tablespoon at a time, beating well after each addition. Makes about 2¾ cups frosting, enough to frost tops and sides of two 8- or 9-inch layers or one 13 x 9-inch cake.

Note: Refrigerate frosted cake until serving time; return leftovers to refrigerator.

Cocoa Frosting. Prepare Fluffy Frosting as directed, blending ¼ cup cocoa into the frosting after butter is beaten in.

easy lemon sauce

Delicious warm or chilled — a tangy topping for your desserts.

- 1 package Jell-O Lemon Pudding and Pie Filling
- ½ cup sugar
- 3 cups water
- 1 egg

Combine Jell-O Pudding Mix, sugar, and ¼ cup of the water in saucepan. Add egg and blend well. Then add remaining 2¾ cups water. Cook and stir over medium heat until mixture comes to a *full* boil. Serve warm on rice pudding, cake squares, or other desserts. Or pour hot sauce into bowl, cover surface with wax paper, and chill; then serve on baked apples. Makes 3¼ cups sauce.

butter frosting

Smooth, creamy frosting that enhances your tender, light cakes.

- 1 package (4-serving size) Jell-O Vanilla, Chocolate, Butterscotch, or Coconut Cream Pudding and Pie Filling
- 1 cup milk
- ¾ cup butter or margarine*
- 1 cup sifted confectioners' sugar

*For use on angel food cake, use 1 cup butter or margarine.

Combine Jell-O Pudding Mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat. Cover surface with wax paper and cool to room temperature — do not chill. Cream butter. Gradually add sugar; cream until light and fluffy. Add the cooled pudding and beat until smooth and fluffy. Makes about 2¾ cups frosting, enough to frost the tops and sides of two 8- or 9-inch cake layers or one 10-inch tube cake.

Note: If frosting appears curdled after pudding is added, chill the frosting; then beat with rotary beater or electric mixer until smooth. Frosting may be stored, covered, in refrigerator. Before using, let stand at room temperature until soft enough to spread.

COOKIES AND CANDY

ginger men

There they go—it's the march of the Ginger Men! These delicious characters will make you as popular as Santa Claus with every child in the neighborhood. But some of the youngsters may not-too-subtly hint that they prefer Brownies or Macaroons. Your club members will quickly devour, daintily of course, the Sugar Finger Cookies with their coffee. So be sure you have Fudge, Pralines, or Dutch Chocolates on hand to satisfy every sweet tooth.

ginger men

(pictured on cover and opposite page)

Made lickety-split and dressed in the height of fashion.

- 1 package (4-serving size) Jell-O Butterscotch Pudding and Pie Filling
- ½ cup butter or other shortening
- ½ cup firmly packed brown sugar
- 1 egg
- 1½ cups unsifted all-purpose flour
- ½ teaspoon baking soda
- 1½ teaspoons ginger
- 1 teaspoon cinnamon

Cream Jell-O Pudding Mix with butter and sugar. Add egg and blend well. Mix flour with the baking soda, ginger, and cinnamon; blend thoroughly with pudding mixture. Chill dough until firm. Roll on floured board to about ⅛-inch thickness and cut with cookie cutter. Bake on greased baking sheets at 350° for 10 to 12 minutes. Makes about 2½ dozen ginger men.

To decorate: Top Ginger Men before baking with raisins, cinnamon candies, silver dragées, candied cherries, chocolate nonpareils, or colored crystallized sugar. Or decorate after baking with white or tinted frosting.

lemon coconut bars

Rich, tender shortbread with a baked-on lemon, coconut, and date topping.

½ cup butter or margarine
¼ cup unsifted confectioners' sugar
1 cup unsifted all-purpose flour
2 eggs
½ cup granulated sugar
1 package Jell-O Lemon Pudding and Pie Filling
½ teaspoon Calumet Baking Powder
1 cup chopped dates
1 cup Baker's Cookie Coconut*
Confectioners' sugar

*Or use 1⅓ cups (about) Baker's Angel Flake Coconut.

Cream butter and ¼ cup confectioners' sugar until fluffy. Add flour and mix well. Press evenly into bottom of 8- or 9-inch square pan. Bake at 350° for 18 to 20 minutes, or until lightly browned.

Meanwhile, beat eggs until thick and light in color. Gradually beat in granulated sugar. Blend in Jell-O Pudding Mix and baking powder. Then fold in dates and coconut. Spread mixture over hot baked crust. Return to oven and bake 25 to 30 minutes longer, or until top puffs and is golden brown. Cut into bars while warm. Sprinkle with confectioners' sugar. Cool; then store in tightly covered container. Makes about 1½ dozen bars.

butterscotch crisps

These store well — if you ever have any left to put away.

1 package (4-serving size) Jell-O Butterscotch Pudding and Pie Filling
½ cup butter or other shortening
½ cup firmly packed brown sugar
1 egg
1½ cups unsifted all-purpose flour
½ teaspoon baking soda

Cream Jell-O Pudding Mix with butter and sugar. Add egg and blend well. Combine flour and baking soda; add to pudding mixture and blend well. Form the mixture into small balls, about 1 inch in diameter. (If necessary, flour hands lightly.) Place on ungreased baking sheets and press with bottom of glass that has been dipped in flour. Bake at 350° for 10 minutes. Makes about 3 dozen cookies.

Note: These cookies may be wrapped in aluminum foil and stored at room temperature or in freezer.

Coconut Crisps. Prepare Butterscotch Crisps, adding ½ cup Baker's Angel Flake or Cookie Coconut after blending in the flour.

Peanut Butter Crisps. Prepare Butterscotch Crisps, adding ⅓ cup peanut butter with the butter.

sugar finger cookies

Subtly flavored, finger-shaped cookies — perfect with coffee or tea.

1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
¼ cup plain yogurt
¼ cup butter
½ cup sugar
1 egg
1½ cups unsifted all-purpose flour
1 teaspoon Calumet Baking Powder
Dash of mace
1 teaspoon grated lemon rind
2 teaspoons milk
2 tablespoons sugar

Cream Jell-O Pudding Mix with yogurt, butter, and ½ cup sugar. Add egg and blend well. (Mixture may look curdled.) Mix flour, baking powder, and mace; blend thoroughly into pudding mixture with lemon rind. Chill dough until firm. Divide dough into four portions on a floured board; form each portion into a roll about ½ inch thick. Cut into 2½-inch pieces; place on greased baking sheet. Brush with milk and sprinkle with 2 tablespoons sugar. Bake at 350° about 8 minutes, or until lightly browned around edges. Makes 4 dozen cookies.

macaroons

(pictured below)

To brunch, lunch, or snack on—something this easy should be enjoyed often.

- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- 2⅔ cups (about) Baker's Angel Flake Coconut
- ⅔ cup sweetened condensed milk
- ½ teaspoon almond extract
- Maraschino cherries, cut into pieces (optional)

Combine all ingredients. Drop mixture from a teaspoon onto generously greased and floured baking sheets. Garnish with cherries. Bake at 325° for 12 to 15 minutes, or until the edges are golden brown. Remove from baking sheets at once and cool thoroughly on racks. Makes 2½ dozen macaroons.

Note: Dip spatula or knife in water for ease in removing the macaroons from baking sheet. If macaroons cool before they are removed from baking sheet, return to oven until they are slightly reheated and can be removed from baking sheet easily.

sugar cookies

Thin, crisp, delicate cookies—fine for snacking or with other desserts.

- 1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling
- ½ cup butter or other shortening
- ½ cup sugar
- 1 egg
- 1½ cups unsifted all-purpose flour
- 1 teaspoon Calumet Baking Powder
- 1 teaspoon grated lemon rind

Cream Jell-O Pudding Mix with butter and sugar. Add egg and blend well. Mix flour with baking powder and lemon rind; blend thoroughly into pudding mixture. Chill dough until firm. Roll on floured board to about ⅛-inch thickness and cut with 2½- to 3-inch round cookie cutter. Bake on greased baking sheets at 350° for 8 to 10 minutes, until lightly browned around edges. Makes 3 dozen cookies.

Chocolate Sugar Cookies. Prepare Sugar Cookies as directed, substituting chocolate fudge pudding and pie filling for the vanilla pudding mix and ¼ teaspoon cinnamon for the lemon rind.

macaroons

easy fudge

easy fudge

(pictured above)

Creamy rich, never-fail fudge with a host of simple variations.

- 1 package (4-serving size) Jell-O Chocolate, Chocolate Fudge, or Milk Chocolate Pudding and Pie Filling
- 2 tablespoons butter or margarine
- ¼ cup milk
- 2 cups sifted confectioners' sugar
- ¼ cup chopped nuts

Combine Jell-O Pudding Mix, butter, and milk in a saucepan. Bring just to a boil over medium heat, stirring constantly. Remove from heat; quickly stir in sugar, blending well. Add nuts. Pour into a buttered 8x4-inch loaf pan. Chill; then cut in pieces. Store, covered, in refrigerator. Let stand at room temperature 10 minutes before serving. Makes about 1 pound or 18 large pieces.

Pistachio Creams. Prepare Easy Fudge as directed, substituting vanilla pudding and pie filling for the chocolate pudding mix, using ¼ cup chopped pistachio nuts, and adding ⅛ teaspoon almond extract and 3 drops green food coloring with the nuts.

Peanut Butter Creams. Prepare Easy Fudge as directed, substituting butterscotch pudding and pie filling for the chocolate pudding mix and ¼ cup chunky peanut butter for the butter; omit nuts.

Coconut Cream Confections. Prepare Easy Fudge as directed, substituting coconut cream pudding and pie filling for the chocolate pudding mix and adding ⅛ teaspoon almond extract with the nuts. Chill in bowl until of spreading consistency; then spread about 1 teaspoon of the mixture between two walnut or large pecan halves, dried apricots, split dried prunes, or dates. Sift confectioners' sugar on top before serving. Makes about 4 dozen confections.

Raisin Rum Creams. Prepare Easy Fudge as directed, substituting coconut cream pudding and pie filling for the chocolate pudding mix and ¼ cup raisins for the chopped nuts; add ½ teaspoon rum extract with the raisins.

Peanut Fudge. Prepare Easy Fudge as directed, using milk chocolate pudding and pie filling, substituting ½ cup salted peanuts for the nuts, and adding ½ teaspoon vanilla.

Layered Fudge. Prepare Easy Fudge as directed, substituting banana cream or vanilla pudding and pie filling for the chocolate pudding mix; pour into 9x5-inch loaf pan. Then prepare second recipe of Easy Fudge, using chocolate fudge pudding mix and adding ¼ teaspoon mint extract; pour over banana cream layer. Makes 2 pounds or about 30 large pieces.

pralines

Pecan-filled confections—a simplified recipe for the Southern treats.

- 1 package (4-serving size) Jell-O Butterscotch, Vanilla, or Chocolate Pudding and Pie Filling
- 1 cup granulated sugar
- ½ cup firmly packed brown sugar
- ⅔ cup evaporated milk
- 2 tablespoons butter
- 1½ cups pecan halves or pieces

Combine Jell-O Pudding Mix, sugars, milk, and butter in a saucepan. Cook and stir over low heat until sugar dissolves and mixture comes to a boil. Continue to boil gently, stirring often, until a small amount of syrup forms a very soft ball in cold water (or to a temperature of 230°). Remove from heat. Add nuts. Beat for 2 minutes. Quickly drop by tablespoonfuls onto wax paper, making each praline about 2 inches in diameter. Let stand until firm. Makes about 2 dozen pralines.

brownies

Moist, chewy, and chocolaty—make them often; they deserve repetition.

- 1 package (4-serving size) Jell-O Chocolate Fudge or Chocolate Pudding and Pie Filling
- ½ cup unsifted all-purpose flour
- ¼ teaspoon Calumet Baking Powder
- ⅓ cup butter
- ⅔ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- ½ cup chopped walnuts

Combine Jell-O Pudding Mix, flour, and baking powder; mix well. Melt butter in saucepan. Remove from heat; add sugar. Then beat in eggs, one at a time. Blend in vanilla and pudding mixture. Stir in nuts. Spread in a greased 8- or 9-inch square pan. Bake at 350° for 35 minutes for 8-inch pan or 30 minutes for 9-inch pan. Cool in pan; then cut into bars. Makes about 1½ dozen bars.

Light Chocolate Brownies. Prepare Brownies as directed, substituting milk chocolate pudding and pie filling for the chocolate fudge pudding mix.

dutch chocolates

Rich, homemade candies that look and taste like candy shop specialties.

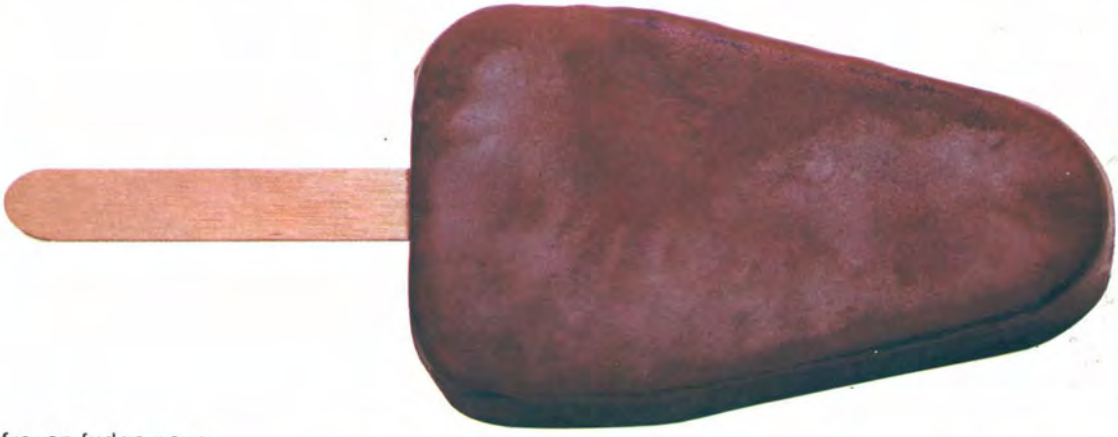
- 1 envelope Dream Whip Whipped Topping Mix
- 1 tablespoon vanilla
- 4 packages (4 oz. each) Baker's German's Sweet Chocolate, melted and cooled to lukewarm
- 1 cup confectioners' sugar
- Baker's Cookie Coconut, chopped nuts, crushed peppermint candy, or candy sprinkles

Prepare Dream Whip as directed on package, using 1 tablespoon vanilla. Fold in the cooled chocolate; then fold in confectioners' sugar. Chill about 1 hour, or until mixture is firm enough to form into small balls, using about 1½ teaspoons candy for each ball; roll in coconut. Or form into rolls, roll in coconut, and slice. Store in a covered container. Makes 1¾ pounds or about 80 pieces.

Mocha Candies. Prepare Dutch Chocolates, substituting 1 tablespoon Instant Maxwell House Coffee for the vanilla in preparing Dream Whip.

Rum Candies. Prepare Dutch Chocolates, substituting 1 tablespoon rum extract for the vanilla in preparing Dream Whip.

FROZEN FANCIES



frozen fudge pops

Desserts that wait in the freezer, made from pudding mix, prepared with electric mixers and blenders—no wonder the old-fashioned ice cream parlor has disappeared. Now a well-stocked home freezer is likely to contain several flavors of Pudding Ice Cream, a Frozen Fruit Salad, and an emergency fund of Frozen Dessert Shells. But the younger generation will check most often to see that you have replenished their supply of Frozen Fudge Pops.

frozen fudge pops

(pictured on opposite page)

A childhood favorite even adults enjoy when no one is looking.

- 1 package (4-serving size) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
- ¼ cup sugar
- 3 cups milk

Combine Jell-O Pudding Mix, sugar, and milk in saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat. Cool 5 minutes, stirring twice. Pour into shallow pan. Freeze until ice crystals form around edges — about 30 minutes. Stir until smooth, but not melted. Then spoon into pop molds or 4-ounce paper soufflé cups; place a wooden stick or skewer in each. Freeze until firm. To serve, remove from molds or paper cups. Makes 7 pops.

Deluxe Frozen Fudge Pops. Prepare Frozen Fudge Pops, using 2 cups whole milk and 1 cup evaporated milk; freeze in paper soufflé cups as directed. To serve, remove cups and roll pops in chopped nuts, crushed hard candy, toasted Baker's Cookie Coconut, or colorful candy sprinkles.

Frozen Fudge Sandwiches. Prepare Frozen Fudge Pops, using 2 cups whole milk and 1 cup evaporated milk and freezing mixture in a shallow pan instead of molds or cups. When firm, cut into squares and place between 2 plain or chocolate-covered graham crackers. Makes about 8 sandwiches.

layered pudding freeze

Tastes like a banana split, but much easier to serve.

- 1 package (6-serving size) Jell-O Vanilla Pudding and Pie Filling
- ¼ cup sugar
- 3 cups milk
- 2 envelopes Dream Whip Whipped Topping Mix
- 1 medium banana, mashed
- 4 cups (about) sweetened fresh or frozen fruit

Combine Jell-O Pudding Mix, sugar, and milk in a saucepan; cook as directed on package. Cover surface with wax paper; chill. Prepare Dream Whip as directed on package. Then beat until creamy; blend in 3 cups prepared Dream Whip. Pour into a bowl and freeze for 1 hour; then beat with rotary beater or electric mixer until smooth, but not completely melted. Divide mixture in half. Spoon one half into wax paper-lined 8x4-inch loaf pan. Blend banana with remaining half; spoon over mixture in pan. Freeze until firm—about 4 hours or overnight. Let stand at room temperature 15 minutes; then remove pan and paper. Slice and serve topped with fruit; garnish with remaining prepared Dream Whip. Makes about 6 cups freeze or 9 or 10 servings.

fruit-topped freeze

Be creative—try cherries over chocolate freeze, peaches over butterscotch.

- 1 package (4-serving size) Jell-O Pudding and Pie Filling, any flavor except lemon
- 2 tablespoons sugar
- 1 egg yolk
- 2 cups milk
- 1 envelope Dream Whip Whipped Topping Mix
- 1 egg white
- 2 tablespoons sugar
- 2 cups (about) fresh or frozen fruit

Combine Jell-O Pudding Mix, 2 tablespoons sugar, the egg yolk, and milk in saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat, cover surface with wax paper, and chill. Meanwhile, prepare Dream Whip as directed on package. Beat egg white until foamy throughout. Gradually add 2 tablespoons sugar; then beat until stiff, shiny peaks will form. Beat chilled pudding until creamy. Fold in egg white mixture and 1 cup prepared Dream Whip. Pour into a 1-quart bowl and freeze 1 hour. Beat with rotary beater or electric mixer until smooth, but not completely melted. Freeze until firm — 3 to 4 hours. Serve topped with fruit and remaining prepared Dream Whip. Makes 3½ cups freeze or 5 servings.

frozen cheese pie

Cheesecake? Ice Cream? This tastes a bit like both — maybe better.

- 2 packages (3 oz. each) cream cheese
- ½ cup sugar
- Dash of salt
- 2 egg yolks
- 1 teaspoon vanilla
- 1 envelope Dream Whip Whipped Topping Mix
- 1 cup minus 2 tablespoons *cold* milk
- 2 egg whites
- 1 unbaked 9-inch crumb crust, chilled
- Canned cherry pie filling (optional)

Blend cheese, sugar, and salt until smooth. Add egg yolks and vanilla; beat until smooth. Combine Dream Whip and milk in deep narrow-bottom bowl; whip as directed on package. Measure 2 cups and blend into cheese mixture. (Refrigerate any remaining topping for use on other desserts.) Beat egg whites until stiff shiny peaks will form. Fold into cheese mixture. Pour into crust. Freeze 3 to 4 hours. Let stand at room temperature a few minutes before cutting. Top with cherry pie filling. Makes 8 servings.

Frozen Cheese Dessert. Prepare Frozen Cheese Pie as directed, omitting crumb crust. Pour prepared filling into shallow pans or freezing trays. Freeze until firm — 3 to 4 hours.

pudding tortoni

(pictured below)

Cool, sweet Italian favorite — make it part of your own dolce vita.

- 1 package (4-serving size) Jell-O Coconut Cream Pudding and Pie Filling
- 1¼ cups milk
- ⅓ cup sugar
- ½ teaspoon almond or rum extract
- 2 cups whipped cream or prepared Dream Whip Whipped Topping
- ¼ cup Baker's Angel Flake Coconut, toasted

Combine Jell-O Pudding Mix, milk, and sugar in a saucepan; cook as directed on package. Cover surface with wax paper; chill. Then beat until creamy. Add almond extract; then fold in whipped cream. Pour into individual soufflé cups. Sprinkle with toasted coconut. Freeze until firm — about 3 hours. Makes 8 or 9 servings.

Fruited Pudding Tortoni. Prepare Pudding Tortoni as directed, decreasing almond extract to ¼ teaspoon and adding ¼ cup drained coarsely chopped maraschino cherries with the extract.

kooky-wiches

Party perfect — colorful cookie sandwiches for the young at heart.

- 1 envelope Dream Whip Whipped Topping Mix
- Green, red, and yellow food colorings
- ⅛ teaspoon *each* peppermint, almond, and lemon extracts
- 24 large chocolate cookies or wafers
- Chocolate Sauce (page 30) (optional)

Prepare Dream Whip as directed on package; divide into four equal portions. Leaving one portion white, add green food coloring and the peppermint extract to one portion, red coloring and almond extract to another, and yellow coloring and lemon extract to the last. Generously frost bottoms of half of the cookies with the Dream Whip mixtures — each portion will frost about 3 cookies; then top with remaining cookies to form sandwiches. Place on wax paper-covered baking sheet or tray. Freeze 3 hours or until serving time. (For longer storage, wrap each sandwich individually and keep in freezer.) Serve plain or topped with Chocolate Sauce. Makes 12 sandwich cookies.

pudding tortoni

pudding ice cream
(pictured above)

Isn't it grand — now pudding can taste like rich ice cream.

- 1 package (4-serving size) Jell-O Pudding and Pie Filling, any flavor except lemon
- ¼ cup sugar
- 2 cups milk
- 2 cups whipped cream or prepared Dream Whip Whipped Topping

Combine Jell-O Pudding Mix, sugar, and milk in saucepan; cook as directed on package. Cover surface with wax paper and chill. Then beat until creamy; blend in whipped cream. Pour into 8x4-inch loaf pan and freeze 1 hour. Spoon into bowl and beat with rotary beater or electric mixer until smooth, but not completely melted. Return to loaf pan or pour into a 1-quart mold. Freeze until firm — 3 to 4 hours. Makes 1 quart or about 6 servings.

Fruited Pudding Ice Cream. (Pictured on cover) Prepare Pudding Ice Cream as directed, using vanilla pudding mix; fold in ¾ cup sweetened crushed strawberries or raspberries before final freezing period. If desired, add a few drops red food coloring. (Or add sweetened crushed peaches and omit food coloring.)

Butterscotch Nut Pudding Ice Cream. Prepare Pudding Ice Cream as directed, using butterscotch pudding mix, adding ¼ teaspoon salt with the sugar, and folding in ½ cup chopped nuts, plain or toasted, before final freezing period. If desired, use brown sugar instead of granulated sugar.

Chocolate Almond Pudding Ice Cream. Prepare Pudding Ice Cream as directed, using milk chocolate pudding mix, adding ⅛ teaspoon almond extract with the whipped cream, and folding in ½ cup freshly toasted chopped almonds before final freezing period.

cranberry freeze

Tangy pudding sherbet — serve with fruit cups or salads or as a relish.

2 cups fresh cranberries

1 cup sugar

1 cup water

1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling

1 cup reconstituted Birds Eye Concentrated Orange Juice

Combine cranberries, sugar, and water in a saucepan. Bring quickly to a boil and boil rapidly until berries burst — about 5 minutes. Drain, reserving the liquid; then puree the berries.

Blend Jell-O Pudding Mix and orange juice; cook over medium heat until mixture comes to a *full* boil. Remove from heat. Add reserved liquid and mix well. Stir in berries. Pour into an 8-inch square pan. Freeze until firm — at least 4 hours. Serve in fruit cups as appetizer, with fruit salads, or with meat as a relish. Makes 3 cups or 9 to 12 small servings.

frozen fruit salad

That's right, a salad! Excellent with hot muffins for a light lunch.

1 can (13½ oz.) crushed pineapple

1 package Jell-O Lemon Pudding and Pie Filling

¾ cup sugar

1 egg

1 envelope Dream Whip Whipped Topping Mix

¼ cup quartered maraschino cherries or seeded sliced Tokay grapes

¼ cup chopped pecans

1 small banana, diced

Drain pineapple, measuring syrup. Add water to syrup to make 2¼ cups. Combine Jell-O Pudding Mix, sugar, and ¼ cup of the measured liquid in a saucepan. Add egg and blend well. Stir in remaining liquid. Cook and stir over medium heat until mixture comes to a *full* boil. Cool 5 minutes, stirring twice. Place wax paper directly on surface of pudding; chill 1 hour.

Prepare Dream Whip as directed on package; blend into chilled pudding. Stir in pineapple, cherries, pecans, and banana. Line an 8x4-inch loaf pan with several layers of wax paper, extending it 2 inches above edges of pan. Spoon in salad mixture. Freeze until firm — 6 hours or more. Let stand at room temperature 30 minutes; then unmold onto crisp salad greens on serving platter. Remove paper, slice, and serve on crisp greens. Makes about 6 cups or 10 to 12 servings.

frozen dessert shells

Handy nests for your favorite pudding, ice cream, or fruit.

1 envelope Dream Whip Whipped Topping Mix

1 tablespoon sugar (optional)

¼ teaspoon almond or rum extract (optional)

⅓ cup chopped nuts (optional)

Prepare Dream Whip as directed on package, adding sugar and almond extract before whipping. Fold in nuts. Drop ½ cup at a time onto wax paper-covered baking sheet or tray. Make a depression in each mound with spoon to form a nest or shell. Freeze until firm — at least 1½ hours. Serve filled with prepared Jell-O Pudding and Pie Filling, ice cream, drained sweetened fruit, or fruit pie filling. Makes 4 or 5 shells.

frozen fruit fluff

Two ingredients and time to freeze — result, smooth and refreshing.

1 envelope Dream Whip Whipped Topping Mix

1 package (10 oz.) Birds Eye Quick Thaw Strawberries or Red Raspberries, thawed*

*Or use 1 cup canned fruit or crushed sweetened fresh fruit.

Prepare Dream Whip as directed on package. Stir in fruit. Pour into individual paper soufflé cups or a shallow pan. Freeze until firm. Makes about 2¾ cups or 6 servings.

Pointers on Jell-O Pudding and Pie Filling

PREPARED AS DIRECTED, Jell-O Pudding and Pie Filling always provides smooth, creamy pudding and firm, easy-to-cut pies. Puddings cook most satisfactorily in aluminum or stainless steel pans, which heat evenly without hot spots that might cause scorching. (Caution: Do not stir and taste pudding with the same spoon — the "tasting spoon" may make starch break down and pudding may not thicken properly.)

COOKING TIME WILL VARY with the temperature of the milk and amount of heat, but is usually about 5 minutes on gas ranges and longer on electric ranges. Do not prolong cooking — while the pudding may be thin when removed from heat, it will thicken as it cools.

FOR CREAMIER PUDDING, place wax paper *directly* on top of hot pudding before cooling. Remove the paper and stir before serving. For extra creamy results, beat cooled pudding with a rotary beater.

TO SPEED UP COOKING TIME on busy days, cook pudding over high heat, stirring constantly to avoid scorching.

WHEN COOKING IS INTERRUPTED by the telephone, baby crying, or other unavoidable delay, Jell-O Pudding & Pie Filling may be removed from the heat during interruption — up to 15 minutes; then resume cooking as directed.

TO COOL PUDDING QUICKLY, place the pan of hot pudding in a larger pan of ice and water and stir frequently until cooled. The resulting creamy mixture should be served only as pudding since it will not be firm enough for pie.

PIE TIPS: For meringue-topped pies, spread meringue on slightly cooled filling, making sure the meringue touches the crust around the edge. For ease in serving crumb crust pie, dip pie pan in warm water for a few seconds just before cutting and serving.

Tips on Dream Whip Whipped Topping

TO WHIP DREAM WHIP EASILY, follow package directions carefully. In a *very* warm kitchen (during summer months or when a great deal of cooking and baking has made the kitchen hot), chill empty bowl and beaters in refrigerator for 10 minutes or more before preparing topping mix.

FOR SWEETER DREAM WHIP, add sugar to your taste. The vanilla may also be increased as desired.

TWO ENVELOPES OF DREAM WHIP can be prepared at once in the small narrow-bottom bowl that is used for one envelope. Combine contents of both envelopes in bowl, add 1 cup *cold* milk and 1 teaspoon vanilla; then whip as directed on package.

TO KEEP PREPARED DREAM WHIP, cover and store in refrigerator. If desired, beat before serving, adding a little milk if topping is too thick.

send for seconds!

For more copies of JELL-O PUDDING IDEABOOK, just mail 30¢ in coin for each copy desired with your name, address, and ZIP code to:

Ideabook, Box 2050, Kankakee, Illinois 60901

Jell-O Pudding and Pie Filling, the smoothest, creamiest, tastiest pudding ever, is now scorch resistant and lump resistant. All flavors except lemon are available in 4-serving size packages, that also make an 8-inch pie; lemon, vanilla, banana cream, chocolate, and chocolate fudge are also available in 6-serving or 9-inch pie size packages.

Dream Whip Whipped Topping Mix, the topping mix that whips up into peaks of perfection and makes all desserts look and taste better, comes in three handy package sizes:

2⅛-ounce package — contains 1 envelope*
4¼-ounce package — contains 2 envelopes
8½-ounce package — contains 4 envelopes

*Each envelope, prepared as directed on package, makes 2 cups.

Jell-O Tapioca Pudding is available in 4-serving size packages.

Jell-O Golden Egg Custard Mix comes in both 4-serving and 6-serving size packages.

General Foods Corporation, 250 North Street, White Plains, New York 10602

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